

# TAILOR GOWN BY MRS. OSBORN DON'T WASTE BREAD-CRUMBS.

# Paris Fashions.



## There Are Many Ways in Which They Are of Value in the Kitchen.

**P**IECES of bread left in the bread pan accumulate rapidly if not attended to daily. In all families there are some who dislike crusts, and the crusts are consequently cut off and left to gather in the pan unless the housewife has a plan for their continual disposal.

Dry loaves, too, present a problem. Hot weather soon evaporates the moisture out of a loaf, so that, of necessity, it goes dry, and is uneatable.

To prevent this only as much bread as can be definitely eaten in a given period must be taken in. And what is taken in must be kept in a covered pan. This prevents the loaves drying, especially in winter weather, if the pan be set in an inch or so of water.

Pieces of crust and broken pieces of clean bread should be set in the oven over night to dry still more and partially bake into crisp pieces. These can be crushed with a rolling pin readily next day. They should be bottled in a wide mouth glass jar this has a lid. A confectioner's bottle, with a glass or round tin top is a good one for the purpose.

**The Crumb-Bottle.**

Once this crumb-bottle is set up the housewife will never be without it. The crumbs will keep a long time, being rebaked and so crisp. A hundred separate uses also will find for them. They will coat fish, casseroles, croquettes.

They will make bulk for puddings and form the basis for marmalade or treacle tarts. Savories of all sorts will owe existence to them. Ham and bacon will be sprinkled with them. The bottle will be in requisition each day, and daily the pieces from the bread-pan or bread-board will aid in keeping the bottle full.

No sweet pudding is light without crumbs. The bread-pan needs wiping out daily. Otherwise crumbs will collect, and these will mould. The mouldy crumbs will communicate their fungus to the fresh loaves put in, and the whole will be contaminated.

If this mould is blue the bread will be adulterated with alum. If bread tastes rather acid as it gets dry alum is the cause. Bakers sometimes use this drug, as it makes the bread very white and light. It is injurious to the system, for alum is a styptic with a strong tendency to contract glands and blood vessels. For this reason it interferes with digestion.

Home-baked bread is sweet and wholesome. When made by a reliable recipe it seldom fails to turn out well.

**Eat the Crusts.**

Bread-crumbs with alum in them will not keep bottled so well as crumbs from home-baked loaves.

If a loaf goes very dry from some unavoidable reason, it may be soaked in water and rebaked. The steam generated in the loaf will make it like new bread. Milk acts in the same way and gives the rebaked loaf a sweeter, more cake-like taste.

Where teeth are good crusts should always be eaten. They are the most wholesome, most digestible portion of the loaf. The reason is that the heat of the oven has converted the starch of the dough into dextrine, a kind of sugar. When the inside is eaten the saliva has to make this change before the bread can be digested. Crust is, in a sense, pre-digested.

A new loaf can be broken apart and its interior pulled out into rough pieces. By baking these until they are crisp, the dextrine-change is accomplished, and the delicious "pulled" bread, nice with cheese or butter for supper, results. This is good for invalids.

New bread is not economical to use. If a new loaf must be cut, a hot knife does it more neatly than a cold one. In cutting the loaf, the inside should be to go straight across. A backed and jagged loaf always means bits to be left, besides looking untidy. The state of her bread-pan at once shows what manner of woman the housewife is.

A baked or steamed bread-and-butter pudding is the usual way in which the average woman disposes of bread-bits. But there are countless other ways.

## Helps for Backward Children.

**D**ON'T let your children be punished for stupidity. It would be as reasonable to punish them for being blind or lame. There are teachers who will strike a child or expose him to ridicule—as by making him stand on a form—for what is his misfortune, and should therefore rouse compassion. If a child is obstinate or lazy the matter is very different. The worst effect of punishing a child for stupidity is that he is thereby robbed of self-respect. It is best to educate him where he will not be brought into daily comparison with "sharper" children. Whatever other mistake you make, forbear impressing on the youngster the belief that he is a fool. That is the most sure way of making him one.

Children with splendid intellectual endowments are sometimes thought to be stupid. The sharp child who learns a lesson in the shortest possible time, who is first with his answers in the mental arithmetic class, who can produce dates and geographical names on demand, is the one the teacher loves, and most commonly he is the one who in after life goes on the safe road toward competence. But he is not one of those whose thoughts will be treasured by the world long after he has died. And quite often the so-called stupid child is one of the dreamers in whom are the powers of the artist, poet, or philosopher struggling for expression.

## How the Smart Girl Keeps Her Hat.

**I**N the corner of a bedroom occupied by a lovely young girl stood a tall and slender piece of furniture whose size and shape did not proclaim its uses, for the reason that it was such a very new invention.

The room was papered in mauve-tinted satin paper with a broad band of trailing wistaria below the cove of the wall and narrow panels of wistaria at intervals, most of them nearly half hidden by the numerous odds and ends which go to beautifying and make interesting a young girl's room. This piece of furniture was covered with pale mauve cretonne, upon which stood in beautiful relief sprays of wistaria in all the shades of heliotrope known to that flower.

On the top of it stood a picture frame, in wistaria cretonne and gold gimp, which seemed just the light touch needed to the frail-looking article which it decorated.

A tall square frame was covered with mauve cretonne, the pieces of the frame heavily wider than one's two fingers. Tilted into the frame were five square hat boxes covered with wistaria-flowered cretonne and having a brass handle in the middle of each. These were fixed in the frame and had their front sides made separate.

The cardboard had been slit three inches above the bottom and, although this slit was not apparent between the two pieces of cloth which covered the cardboard, it permitted the upper part of the side to hang loose, showing the inside of the box, which was nicely lined and arranged with an oval piece in the center upon which to rest a hat. An elastic loop and button on the top, under a rosette of mauve ribbon, held the flap in place when closed.

Five hats were snugly tucked away in these pretty boxes, within easy reach and kept free from dust and crushing by each having a home of its own.

The woman with a large number of hats could easily have a frame made to hold a double row of boxes and have the pretty little article of furniture made taller to accommodate seven or eight boxes in one row.

# Suspender Skirt with DIAMOND BUCKLES

Double gold chains from the buckles loop over diamond buttons on the front of the skirt. With a waist of Irish and Brussels lace the effect is stunning.



The suspenders pass through diamond slides and buckle into diamond horse shoes having a ruby in the centre of each rim. Each horse shoe clasps a "hoof" of diamonds with a frog of sapphires.

**VALOIS CREAM.**

**F**OR a medium-sized mould have four sponge cakes cut into thin slices, with preserves between each. Pour over these sufficient white wine to moisten. Have ready a pint of good custard, flavored with the grated rind of a lemon and a little more sherry. Dissolve one ounce of gelatine in a little water and strain it into half a pint of whipped cream. Arrange the pieces of cake in an oiled mould, add the cream to the custard. Fill up the mould and leave till set. Turn out to serve and scatter chopped pistachio nuts over.

**CHICKEN AND TOMATO.**

**C**UT a good-sized chicken into convenient joints, and put it in a stew-pan with a zill of salad oil. Let this cook for about ten minutes until it is slightly brown, then pour off the oil. Set the meat in an earthenware sauce-pan, add a zill of brown sauce, about the same quantity of tomato sauce some nice fresh mushrooms, a few chopped truffles and some finely minced chives. Cover the pan and set in the oven with its lid on, simmering the contents gently for three-quarters of an hour. Then arrange the meat in a dish, add the mushrooms to it tastefully, serve with a garnish of poached eggs or leaves of puff paste.

## GIRL'S PIQUE DRESS.



This little frock is simple but very effective, worn with or without a muslin guimpe, made of the finest quality of pique, the yoke is delicately embroidered by hand.

The body of the dress is laid in box plaits and confined below the waist by a narrow black patent leather belt. A small puff forms the sleeve.

For very small girls the dainty white dress must always hold first place for house wear. Where economy will permit this the same model can be used for a very pretty frock of red or blue cloth.

This is the acme of splendor in suspenders. It is of rose chiffon velvet, and the suspenders cross in the back. It is the property of a society girl whose rich costumes are the envy of the smart set. It created a sensation at a matinee last Saturday.

A. B. Shaw



Afternoon gown of brown cloth, trimmed with overlapping straps. Waist trimmed with straps of taffeta and brown cloth. Vest of white muslin and Valenciennes. Copyright, 1905, in U. S. A., by W. R. Hearst.

So live, that, sinking in thy last long sleep, Calm thou may'st smile, while all around thee weep. SIR W. JONES.

**CHOCOLATE CAKE.**

**T**HREE-QUARTERS cup sugar, a half cup milk, two tablespoons butter, one egg, and a half teaspoon baking powder. Mix butter and sugar, then add milk; next the chocolate, melted with two small teaspoonsful additional sugar, and two tablespoonsful of boiling water, then the flour and baking powder, and lastly the eggs.

**SCOTCH SHORT CAKE.**

**T**AKE one-half pound of slightly salted butter, and one pound flour, then mix four and butter with hands; then add four ounces of loaf sugar, and work all into a smooth ball; then roll out until it is an inch thick; prick over with a fork, and pinch round the edges, and bake for half an hour in oven, and with a moderate fire, in a round or square tin, according to taste.

**CREAM FOR BON BONS.**

**T**HREE cups sugar, one and one-half cups water, one-half teaspoon cream tartar, flavor with essence vanilla. Boil until drops will almost keep shape in water, then pour into a bowl set in cold water, stir steadily with a silver or wooden spoon until cold enough to bear the hand, then place on a platter and knead until of a fine even texture. If too hard, a few drops of warm water may be stirred in; if too soft, it must be boiled again. This is the general foundation of cream bon bons. It may be flavored with chocolate, by adding a tablespoon of melted chocolate while the syrup is hot.



Afternoon gown of white embroidered cloth trimmed with large cloth buttons; waist trimmed with silk or lace; edgings of sable fur. Copyright, 1905, in the U. S. A., by W. R. Hearst.